

**Descriptions — Family Medicine
of
Courses**

680. The Osteopathic Examination VI
Spring. 1(0-2) Admission to medical school and approval of department.
Continuation of 670.

682. Principles of Family Practice VI
Spring. 1(0-4) Admission to medical school and approval of department.
Continuation of 672.

685. Principles of Family Medicine V
Spring. 4(4-0) Admission to medical school and approval of department.
Continuation of 675.

690. The Osteopathic Examination VII
Summer. 1(0-2) Admission to medical school and approval of department.
Continuation of 680.

692. Principles of Family Practice VII
Summer. 1(0-4) Admission to medical school and approval of department.
Continuation of 682.

695. Principles of Family Medicine VI
Summer. 4(4-0) Admission to medical school and approval of department.
Continuation of 685.

**FISHERIES AND
WILDLIFE**

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**College of Agriculture and
Natural Resources**

100. Introduction to Fisheries and Wildlife
Fall. 1(1-0)

Fisheries and wildlife as a profession. Academic and curricular needs to meet professional objectives, using current management problems as a focus for discussion.

IDC. Resource Ecology and Man

For course description, see Interdisciplinary Courses.

202. Soils and Man's Environment
Winter. 3(3-0) Interdepartmental with Resource Development Department, Natural Resources, and Soil Science and administered by Soil Science.

Use of soil-water resources in a technological society as it relates to environmental quality. Nature of pollution problems and their possible solutions. Food production and world population.

301. Fish and Wildlife of North America
Winter. 5(3-4) B S 212 or approval of department.

Comparative study of fish and wildlife groups in North America, their significant life history stages, morphology, migrations, habitats and populations. Common species are identified in the laboratory.

305. Principles of Fisheries and Wildlife Management
Spring. 3(3-0) IDC 200 or approval of department. Not open to majors in fisheries-limnology or wildlife-ecology options.

Ecological concepts in management. Effects of regulations, refuges, stocking, species introduction, habitat manipulation, artificial feeding, genetic improvement, land use and control of predators, diseases and competitors on the production of fish and game.

328. Vertebrate Pest Control
Fall. 3(3-0) B S 212 or approval of department.

The role wild animals play as a damaging agent to man's interests; the concepts of damage and control; damage control techniques. Field trip.

340. Wildlife Biometry
Winter. 4(3-2) MTH 111, six credits in Fisheries and Wildlife.

Survey of statistical formulas, methods and applications of statistics to problems in fisheries and wildlife.

374. Biological Oceanography
Winter. 3(3-0) B S 212 or approval of department.

Biology of marine animals, with emphasis on physical, chemical and biological factors affecting their abundance and distribution.

402. Environmental Conservation Education
Fall, Winter, Spring, Summer. 4(3-2) Education majors or approval of department.

Nature, distribution and interrelationships of natural resources dictating the quality of man's environment. Principles of resource use, study of natural objects and techniques of teaching in and about the environment.

404. Fisheries and Wildlife Problems
Fall, Winter, Spring, Summer. 1 to 5 credits. May re-enroll for a maximum of 12 credits. B S 212; 6 credits of fisheries and wildlife; approval of department.

To give undergraduate majors an opportunity to study special topics in fisheries and wildlife.

420. Ecology of Animal Parasites
Summer. 6 credits. B S 212 or approval of department. Given at W. K. Kellogg Biological Station. Interdepartmental with the departments of Microbiology and Public Health and Zoology and administered by the Department of Microbiology and Public Health.

Parasitism of animals by protozoa, helminths and arthropods with emphasis on the interrelationships of host-parasite associations with the natural environments.

424. Wildlife Population Analyses
Spring. 4(3-2) IDC 200 or approval of department.

Population mensuration; reproductive and survival rates; sex and age determination; handling and marking methods.

425. Wildlife Habitat Analyses
Spring. 4(2-4) BOT 450 or ZOL 389 or FOR 220.

Evaluation of environmental factors affecting wildlife species; food and cover measurements. Determination of limiting factors.

426. Ecology of Migratory Birds
Fall. 4(2-4) ZOL 461 or approval of department.

Ecological, behavioral, and physiological characteristics affecting population parameters of migratory birds and applications of these relationships to the management of migratory wildlife resources.

427. Wildlife Biology and Management
Winter. 4(2-4) 424; ZOL 389 or BOT 450.

Ecology and management of resident wildlife on farm, forest and range lands.

450. Natural Resource Administration
Fall, Spring. 4(4-0) Interdepartmental with Forestry, Parks and Recreation Resources and Resource Development Departments and Natural Resources. Administered by the Forestry Department.

Concepts and methods of administering wildland properties. The legal, economic and social environment. Benefit-cost analysis of management changes. Unit organization, personnel management and accounting. Presents a systems view of administration.

471. Ichthyology
Spring. 3(2-3) 301 or ZOL 305 or 314. Interdepartmental with Zoology Department.

Classification and natural history of fishes. Emphasis on food, game, and forage fishes.

473. Fishery Biology and Management
Fall. 5(3-3) ZOL 471.

Biology of fishes with special reference to distribution and natural history, and application of this knowledge to problems of obtaining maximum return from fishery resources.

475. Fish Culture
Spring. 3(3-0) 473.

Artificial propagation of freshwater fish including hatchery management, nutritional and environmental requirements, disease and parasite control and intensive fishery management. Utilization of hatchery stock in fisheries management.

476. Limnology
Winter. 3(3-0) B S 212. Interdepartmental with the Zoology Department.

Ecology of lakes and streams with special reference to physical, chemical, and biological factors affecting their productivity.

477. Limnological Methods
Winter. 3(0-9) 476 concurrently; ZOL 481; ENT 301, 302 recommended. Interdepartmental with the Zoology Department.

Methods and instruments of limnological field investigation on lakes and streams.

484. Outdoor Environmental Education
Fall. 4(3-2) Juniors or approval of department.

Using the outdoors as a teaching laboratory for ecological studies of plant and animal communities. Designed primarily for secondary teachers.

485. Environmental Conservation Program Design
Winter. 3(3-0) Seniors or approval of department.

Materials and methods for integrating environmental conservation into educational programs in schools, nature centers, youth groups and communities.

486. Field Techniques in Environmental Conservation Education
Spring. 4(1-6) 484.

Field skills for secondary and environmental education majors, including photography, orienteering, and population investigations of area flora and fauna in natural communities. Field trips required.

801. Seminar in Fisheries and Wildlife
Fall, Winter, Spring. 1(1-0)

Graduate problems and current developments of importance.

802. Advanced Topics
Fall, Winter, Spring, Summer. 1 to 6 credits. May re-enroll for a maximum of 15 credits. Approval of department.
Study of selected advanced topics in detail and depth.

821. Advanced Stream Ecology
Summer. 3 credits. ENT 421 or approval of instructor. Given at W. K. Kellogg Biological Station. Interdepartmental with and administered by the Entomology Department.
Stream ecosystem energy budget models with emphasis on individual projects involving both laboratory and field experiments. Particular use will be made of artificial streams and locally abundant species of aquatic insects.

830. Environmental Requirements of Fish
Winter. 3(3-0) Approval of department.
Adaptations and responses of fish to environmental changes; research methods for evaluating environmental limitations and effects of pollutants on fish growth, reproduction and survival. Applications for developing water quality criteria.

871. Ecology of Fishes
Summer. 3 credits. Approval of instructor or 473 or ZOL 389. Given at the W. K. Kellogg Biological Station. Interdepartmental with and administered by the Department of Zoology.
Exploration of ecological problems in fish biology with particular emphasis on growth, food and habitat selection, population biology, niche analysis and patterns in community structure. Field and experimental investigations of fish communities.

874. Advanced Biological Limnology
Fall. 3(4-0) 477, or approval of department.
Historical and current contributions to concepts of community structure, energy flow and materials cycling in aquatic eco-systems.

875. Chemical Limnology
Winter. 4(3-3) 476, 477 or approval of department.
Application of analytical chemistry concepts and technologies to fundamental chemical mechanisms in natural and polluted water systems. Special consideration given to selected heterogeneous equilibria.

899. Research
Fall, Winter, Spring, Summer. Variable credit. Approval of department.

940. Quantitative Wildlife Ecology
Spring. 3(3-0) Approval of department.
Fundamentals of population demographics. Rates of increase, dynamic and static life tables, logistic theory, the Leslie matrix model, age specific and time specific parameters. Current hypotheses on mechanisms promoting population stability.

999. Research
Fall, Winter, Spring, Summer. Variable credit. Approval of department.

FOOD SCIENCE AND HUMAN NUTRITION*

College of Agriculture and Natural Resources
College of Human Ecology†

Food Science FSC

101. Food and Society
Fall, Winter. 3(3-0) Interdepartmental with Human Nutrition and Foods.
Analysis of the scientific, social and environmental aspects of food in determining the quality of man's life. Introduction into the principles of food preservation and safety.

211. Introduction to Food Science
Spring. 3(3-0)
Modern food processing, world food problems, and the basic characteristics of processed foods.

215. World Food Issues
Spring. 3(3-0) Interdepartmental with and administered by the Department of Geography.
Food resources as related to world distributions of population, soil, water, fuel and minerals. Special attention to urbanization, irrigation, and future food needs and global constraints.

242. Meats, Poultry and Fishery Products I
Fall. 3(2-2) Interdepartmental with the Animal Husbandry Department.
Principles of evaluation and nutritive value. Identification of grades and cuts of beef, pork, lamb and poultry products.

300. Dairy Products
Spring. 3(2-2)
Composition, use, classification and market grades, methods of storage and factors affecting keeping quality of dairy products.

331. Physical Principles of Food Processing
Fall, Winter. 4(3-2) 211; MTH 109; PHY 239 or approval of department.
Food preservation by heat, low temperature, dehydration and radiation.

332. Biological Principles of Food Processing
Winter. 4(3-3) MPH 200 or approval of department.
Biological problems related to food processing including waste disposal, sanitizing and bactericidal compounds, pesticides and residues, plant and animal growth regulators, radioactive elements, preservatives and toxicology of additives.

333. Chemical Principles of Food Processing
Spring. 4(3-3) 211 and CEM 241 or approval of department.
Chemical changes in foods that affect the texture, color, flavor, odor, stability, and nutritive quality during processing and storage.

400. Milk Processing Technology
Fall. 4(3-3) CEM 132 or approval of department.
The fluid milk industry. Composition, quality, sanitation, nutritive value, processing, packaging and distribution of milk and milk products.
*Named changed October 17, 1970. Formerly Food Science and Human Nutrition and Foods.
†Named changed July 1, 1970. Formerly College of Home Economics.

401. Industrial Food Fermentations
Fall. 3(3-0) 440 and organic chemistry or approval of department.
Physical, microbiological and chemical procedures in utilizing microbial cultures in controlled fermentations of foods and food constituents.

402. Chemistry and Technology of Lipids
Winter. 3(2-3) One term organic chemistry.
Chemical and physical properties of edible fats and oils. Refining and processing of lipids into margarine, butter, shortening and salad oils. Chemical methods for analysis of lipids.

404. Dehydrated Foods
Spring. 3(2-3) 331; 333 concurrently or approval of department.
Concentration and dehydration of foods by roller, spray, and freeze drying and foam, puff and tunnel drying. Stability and nutritional aspects of dehydrated foods.

405. Chemistry and Technology of Dairy Products Manufacturing
Winter. 3(2-3) May re-enroll for a maximum of 6 credits if a different topic is taken. 400 or approval of department.
Physical, chemical and microbiological factors in the processing of dairy products. Ice cream, sherbets, ice milks and special frozen desserts are studied in odd-numbered years; cheese, and related dairy products in even-numbered years.

421. Food Plant Management
Spring. 3(2-3) Seniors or approval of department.
Efficiency concepts, merchandising, personnel utilization and organization.

440. Food Microbiology
(MPH 371.) Spring. 5(3-4) MPH 200 or 301 or 401, or approval of department. Interdepartmental with the Microbiology and Public Health Department.
Major groups of microorganisms of importance to the food industry are studied with emphasis on ecological, physiological, and public health aspects.

445. Meat, Poultry and Fishery Products III
Spring. 3(1-6) 333 or approval of department.
Processing, formulation and quality control.

448. Fruit, Vegetable and Cereal Products I
Fall. 4(3-3) 331 or approval of department.
Quality factors involved in canning, sugar and salt preservation and milling.

449. Fruit, Vegetable and Cereal Products II
Winter. 4(3-3) 331 or approval of department.
Quality factors involved in cooling, freezing and other preservation procedures.

455. Food Analysis I
Fall. 4(2-6) CEM 132 and 182 or approval of department.
Modern methods of analysis for fat, protein, moisture and other macroconstituents of food. Application of spectrophotometry in determination of microconstituents; use of dye-binding, complexometric and iodimetric techniques in food analysis.